

AVAL



Region: Bretagne, France

Fun Fact: AVAL means 'Apple' in Breton, the traditional language of Brittany. This region has been producing cider for more than 1,000 years and is touted by industry insiders as the best in the world!

From France's most beautiful region and mecca of cidre (that's cider for you non-francophones), AVAL is bringing to the world a line of extraordinary ciders. Thanks to over 1000 years of know-how, we offer some of the category's best liquids, but in approachable and practical formats. AVAL is exclusively produced by a cooperative that brings together over 335 producers with a commitment to equity, biodiversity and tradition. With zero added sugar or sweeteners, AVAL is the result of natural fermentation of 100% fresh-pressed juice of multiple varieties of apples. Seriously though - just real, beautiful Brittany apples.

AVAL is exclusively produced by a cooperative that brings together over 335 producers with a commitment to fair equity, biodiversity and tradition. The democratically elected board of directors, consisting solely of co-op members defines the purchase price of the apples, the remuneration of the producer-members and all strategic direction of the co-op. All profit is redistributed or reinvested which ensures the future of all members, sustainably and responsibly. There are real people behind every pour.

Artisanal Cider Gold

Bold and Funky.

Gold utilizes bitter and bittersweet apples, Bretagne cider-makers most cherished and traditional varieties. Its high tannins give it the full body and pleasant bitterness that will excite everyone from traditionalists to adventurous newcomers. Mindfully Modern: 1000 years of tradition can finally be shot gunned.

Pairs well with: Mezcal (straight from the bottle if you want, we won't judge you), an entire box of gingerbread cookies, literally every curry in existence

95-Points – Gold – BTI World Cider Championship





Artisanal Cider Blanc

Bright and Juicy.

We use mostly sour apples to create a clean, modern take on traditional French cider that pleases even the pickiest of drinkers. Its low tannins make it lighter on the palate while having a more mineral driven body that makes it a refreshing and bright addition to everything from poolside parties to paella. Sophisticated and friendly: Like a hip friend that doesn't make you feel bad about not knowing that one band's first album.

Pairs well with: Takeout from that new Thai restaurant down the street, a shot (or two) of your favorite gin, awkward work happy hours with your nepo-baby boss.

95-Points – Gold – BTI World Cider Championship



Artisanal Cider Rose

Crisp and Crushable.

We use a blend of mostly acidic apples including Baya Marisa (red fleshed apple) to make a refreshing rose with a beautiful natural pink hue. Its low tannins give it a light yet sharp palate that is at home in everything from stemware to solo cups. Perky and clever: the one who has a sweet face backed by really sharp wit.

Pairs well with: savory tarts and soft, creamy cheeses, basking in the glow of those string lights you finally hung on your patio, channeling your inner Julia Child and failing miserably.